

HANDHELDS

Served with French Fries, Sweet Potato Fries, House-Made Potato Chips or Fresh Fruit
(Gluten-Free Buns Available Upon Request)

WAGYU BURGER* 32
American Wagyu Beef, Aged White Cheddar, Lettuce, Tomato, Onion, House Aioli, Pickle, Sesame Bun

VEGGIE BURGER VG GF 28
Plant-Based Vegan Patty, Guacamole Spread, Swiss Cheese, Lettuce, Tomatoes, Onion, Pickle, Gluten-Free Bun

TURKEY CLUB 23
Sliced Turkey Breast, Applewood-Smoked Bacon, Swiss Cheese, Avocado, Lettuce, Tomato, Pickle, Mayonnaise, Sourdough Bread

PRIME RIB DIP 30
Thinly Sliced Prime Rib, Swiss Cheese, Caramelized Onion, Sautéed Mushroom, Creamy Horseradish, French Roll, Au Jus

CALIFORNIA CHICKEN WRAP ♡ 24
Shredded Chicken, Avocado, Aged White Cheddar, Romaine Lettuce, Tomato, Mayonnaise, Italian Dressing, Pickle, Spinach Tortilla Wrap

GRILLED CHICKEN SANDWICH 25
Cajun-Rubbed Chicken Breast, Smoked Gouda, Chipotle Aioli, Lettuce, Tomato, Onion, Pickle, Telera Roll

MAINS

BONE-IN RIBEYE STEAK 14 oz USDA PRIME GF 75
Scalloped Potatoes, Grilled Asparagus, Steak Butter

10oz ANCHO-RUBBED PORK CHOP* GF 40
Jasmine Rice, Seasonal Vegetables, Cherry Glaze

MISO-GLAZED SALMON* GF ☾ 42
Jasmine Rice, Wild Mushrooms, Seasonal Vegetables

LOBSTER NOODLES 45
Shrimp, Garlic, Mushrooms, Spinach, Scallions, Soy, Parmesan

ROTISSERIE CHICKEN GF HALF 38 / WHOLE 45
Mashed Potatoes, Green Beans, Pan Jus

BUILD-YOUR-OWN PASTA GF 34
Pick a Pasta: Penne, Linguini or Gluten-free
Pick a Sauce: Marinara or Alfredo
Pick a Meat: Jumbo Shrimp, Grilled Chicken or Hot Italian Sausage
Pick Three: Tomato, Onion, Garlic, Zucchini, Olives, Asparagus, Bell Peppers, Mushrooms
Each Additional Ingredient 2

CENTURY  TAPROOM

♡ Healthy Choice V Vegetarian VG Vegan GF Gluten-Free ☾ Well-Being Dish

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. www.p65Warnings.ca.gov/restaurant.

STARTERS

SOUP DU JOUR 13
Ask Your Server For Today's Offering!

**SPINACH & ROASTED
ARTICHOKE DIP GF 17**
Served with Tortilla Chips

HUMMUS DUO VG 18
Traditional & Red Pepper Hummus, Carrots, Celery, Olives, Warm Pita Bread

AHI POKE NACHOS* ☾ 26
Yellowfin Tuna, Avocado, Black Sesame Seeds, Serrano Chiles, Sriracha Mayo, Fried Garlic, Cilantro, Green Onions, Wonton Chips

CHICKEN QUESADILLA 20
Roasted Poblano Peppers, Oaxaca Cheese Blend, Fresh Salsa, Sour Cream, Guacamole

CHICKEN WINGS 22
Buffalo, BBQ or Lemon Pepper, Crudités, Blue Cheese Dressing

CRISPY BRUSSELS SPROUTS V 17
Garlic Chips, Sesame, Sriracha Mayo

SALADS

SPICY AHI TUNA SALAD* ♡ 28
Chili-Rubbed Tuna Seared Rare, Soy Mustard Dressing, Mixed Greens, Edamame, Mandarin Oranges, Green Onions

CAESAR SALAD ♡ 20
Hearts of Romaine, Tomato, Parmesan Cheese, Croutons, Caesar Dressing
Add Chicken 8 | 8oz Salmon* 15
Jumbo Shrimp 5 pc 15

COBB SALAD GF 28
Rotisserie Chicken, Hard-Boiled Egg, Avocado, Applewood-Smoked Bacon, Blue Cheese, Tomato, Choice of Dressing

CRUNCHY THAI PEANUT SALAD ♡ 24
Rotisserie Chicken, Shredded Romaine, Red Cabbage, Carrots, Cilantro, Peanuts, Crunchy Noodles, Peanut Dressing



BEVERAGES

SOFT DRINK/ICED TEA 6

COFFEE OF THE DAY 7

HOT/ICED COFFEE DRINKS 8

Café Latte, Cappuccino, Americano, Caramel Macchiato, Mocha, Chai Latte, Hot Chocolate

ESPRESSO

Single 5 | Double 8

COCKTAILS

Sip the Elements—a Cocktail Experience Inspired by Nature. At Sonesta Hotels & Resorts, every detail is thoughtfully curated—including our branded cocktails, which embody the natural elements that shape the world around us. From bold and fiery to smooth and refreshing, each drink is crafted to reflect a unique energy, enhancing the guest experience one sip at a time.

GOLDEN HORIZON 22

Patrón Silver, Licor 43, Passion Fruit Syrup, Lime

LAVENDER BLISS 20

Tito's Handmade Vodka, Lavender Haze Syrup, Lemon, Sugar Rim

ESPRESSO ECLIPSE MARTINI 21

Chopin Potato Vodka, Kahlúa, Caffé Borghetti Espresso Liqueur, Espresso Beans

GOLDEN ORCHARD MULE 20

Jack Daniel's Tennessee Whiskey, Apple Spice Syrup, Fever-Tree Ginger Beer, Lime

FIESTA GLOW SPICY MARGARITA 21

Hornitos, Reposado Tequila, Spicy Simple Syrup, Lime

BOTANICAL BLUSH LADY 22

Hendrick's Gin, Cointreau, Fever-Tree Pink Grapefruit Soda, Lemon

BREEZE & BOTANICALS MOJITO 20

Bacardi Añejo Cuatro Rum, Simple Syrup, Lime, Club

TIMELESS OLD FASHIONED 21

Maker's Mark, Old Fashioned Syrup, Orange

BRICK OVEN PIZZA

CHEF'S 10" 22 / 16" 33

Pepperoni, Bell Peppers, Onions, Mushrooms, Fresh Basil, Mozzarella, House-Made Tomato Sauce

MEAT LOVERS 10" 24 / 16" 37

Pepperoni, Salami, Ham, Sausage, Mozzarella, House-Made Tomato Sauce

TAPROOM PEPPERONI 10" 21 / 16" 31

Pepperoni, Mozzarella, House-Made Tomato Sauce

GARDEN PIZZA  10" 21 / 16" 31

Mushroom, Artichokes, Peppers, Asparagus, Onion, Olives, Goat Cheese, Pesto

MARGHERITA  10" 22 / 16" 31

Sliced Tomatoes, Roasted Garlic, Fresh Basil, Mozzarella, EVOO

CALIFORNIA BARBECUE 10" 22 / 16" 32

Roasted Chicken, Red Onions, Mozzarella, BBQ Sauce, Fresh Cilantro

HAWAIIAN 10" 22 / 16" 32

Canadian Bacon, Fresh Pineapple, Mozzarella, House-Made Sauce

LAXCHEESE  10" 21 / 16" 30

Roasted Garlic, Oregano, Mozzarella, Parmigiano-Reggiano, House-Made Tomato Sauce

B.Y.O.P. 10" 23 / 16" 35

CHOOSE THREE TOPPINGS

Pepperoni, Sausage, Ham, Salami, Bacon, Chicken, Olives, Green Pepper, Jalapeños, Onions, Mushrooms, Tomatoes, Garlic, Anchovies, Artichoke, or Pineapple
Each Additional Topping 2

SWEETS

CRÈME BRÛLÉE  18

Vanilla Bean Custard, Caramelized Sugar, Fresh Berries

MOLTEN LAVACAKE 18

Raspberry Sauce, Häagen-Dazs Vanilla Ice Cream, Fresh Berries

BASQUE CHEESECAKE  16

Mixed Berry Compote

WARM APPLE BLOSSOM À LA MODE 18

Caramel Sauce, Häagen-Dazs Vanilla Ice Cream, Fresh Berries

CENTURY  TAPROOM

The check includes a 5% surcharge to help offset the state and city minimum wage increases.
For parties of 6 or more guests, a 20% gratuity charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.p65Warnings.ca.gov/alcohol.